

## Chef de Partie Level 3 - End-Point Assessment

### Planning meeting:

- The meeting will be conducted remotely via Skype for business.
- Apprentice must present their log of complex dishes as per the requirements in the Assessment plan (see extract below) and standard which will be assessed prior to and discussed during the professional discussion.
- Assessor plans and schedules all activity within 2 month window for EPA with Apprentice and employer (not the on-programme assessor).

### Defining complex dishes:

At the chef de partie level apprentices are expected to prepare, cook and serve complex dishes in their observations and record complex dishes in their log. The complexity may manifest itself in any or all of the following:

- The raw ingredient and the preparation methods required, for example advanced butchery
- The number or combination of preparation, cooking and finishing methods
- The combinations of flavours, tastes and ingredients
- The preparation and care taken to avoid errors with technical processes, for example ensuring a Béarnaise sauce does not split
- The precision with which preparation, cooking and service is executed
- The tools and equipment required to produce the dish to the required standard
- This detail can be found in the employer occupational brief for the standard, which is freely available at [www.people1st.co.uk](http://www.people1st.co.uk).

### EPA components:

All components must be completed within the 2 month assessment window from the planning meeting. Assessments may occur over a minimum of two days and a maximum of two months within the assessment window, with no one day containing both observations, or more than two assessment activities.

- **On demand multiple choice test** - 2 hours including 30 mins reading time, scenario based questions, externally set and marked, can be taken on the employer's premises or off-site. The on demand test will feature a sample of questions, based on a representative sample of the assessment criteria as per details in the standard.
- **Practical observation** - 4 hours in their working environment, time may be split to cover preparation and service, Shows apprentice working in an operational kitchen environment to produce food to standard. The apprentice will perform each task required to the correct standard in a logical order adhering to food safety and organisational requirements.
- **Culinary challenge project and observation** - Design a three dish, by three course menu in line with organisation's standards, current industry trends and costings, covering a range of food groups. Cook one dish from each course on the menu in 3-hour observation in a controlled environment. The apprentice will demonstrate effective research, planning and costing of their menu and prepare, cook and serve the dishes selected by the Assessor to a good standard within the designated time meeting the criteria set out in the assessment plan and standard.

The mct, and both observation activities can be completed in any order. The apprentice will perform each task required to the correct standard.

- **Professional discussion** - 90 minutes structured meeting, led by the Assessor, involving the apprentice and employer (e.g. line manager), focussing on the log of complex dishes produced to demonstrate competence across the culinary range and as per the requirements in the assessment plan and standard, unless they have previously been covered in the observations.

The Professional Discussion must be the last activity completed in the EPA.

### Grading:

- All elements graded Pass, Distinction or Fail.

- In order to pass the apprentice must pass each component of the End-point assessment. To achieve distinction, individual grades of distinction must be achieved for both observations and at least one of the other components, provided that the other component is also a pass.
- If any activity is failed it must be re-taken. The apprentice cannot achieve without passing each component of EPA.
- Should the apprentice fail one assessment activity, they can re-take when they are ready and when practicable for the business.
- Should the apprentice fail two or more activities a period of further training and development lasting between one and three months must take place before a resit.
- When retaking an assessment activity the maximum grade that can be achieved for that activity is a pass.